ME0113M1

Microwave Oven

Owner's instructions & Cooking guide

imagine the possibilities

Thank you for purchasing this Samsung product.



Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

Planet First **100 % Recycled Paper**

This manual is made with 100 % recycled paper.

SAMSUNG

ME0113M1_XEU_DE68-04262A-01_EN.indd 1 2014-07-21 12:57:22

contents

Safety information **2**
Quick look-up guide **13**
Oven features **14**
Oven 14
Control panel 14
Accessories 15
Oven use **15**
How a microwave oven works 15
Checking that your oven is operating correctly 16
Setting the time 16
Setting cooking times & power levels 17
One-stage cooking 17
Multi-stage cooking 17
Using the +30s button 17
Stopping the cooking 18
Setting the energy save mode 18
Using the sensor cook features 18
Using the healthy cooking features 19
Using the meat/poultry features 20
Using the snack features 21
Using the power defrost features 22
Using the soften/melt features 23
Using the ready meal features 24
Using the kitchen timer features 24
Using the child lock features 24
Switching the beeper off 25
Cookware guide **25**
Cooking guide **26**
Troubleshooting and error code **32**
Troubleshooting 32
Error code 33
Technical specifications **33**

safety information

USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contains valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

LEGEND FOR SYMBOLS AND ICONS

WARNING — Hazards or unsafe practices that may result in **severe personal injury or death**.

CAUTION — Hazards or unsafe practices that may result in **minor personal injury or property damage**.

- Warning; Fire hazard
- Warning; Hot surface
- Warning; Electricity
- Warning; Explosive material
- Do NOT attempt.
- Do NOT touch.
- Do NOT disassemble.
- Follow directions explicitly.
- Unplug the power plug from the wall socket.
- Make sure the machine is grounded to prevent electric shock.
- Call the service center for help.
- Note
- Important

ME0113M1_XEU_DE68-04262A-01_EN.indd 2 2014-07-21 12:57:23

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Make sure that these safety precautions are obeyed at all times.

Before using the oven, confirm that the following instructions are followed.

⚠ WARNING (Microwave function only)
WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
This appliance is intended to be used in household only.

WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
WARNING: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
Only use utensils that are suitable for use in microwave ovens.
When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

ME0113M1_XEU_DE68-04262A-01_EN.indd 3 2014-07-21 12:57:24

★	The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
⇄	If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
★	**WARNING:** Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
★	**WARNING:** The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
⃠	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
★	The oven should be cleaned regularly and any food deposits removed.

☛	Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
⃠	The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.
★	This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
★	Children should be supervised to ensure that they do not play with the appliance.
✆	If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
⃠	**WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode;

ME0113M1_XEU_DE68-04262A-01_EN.indd 4 2014-07-21 12:57:24

	The appliance should not be cleaned with a water jet.
	This oven should be positioned proper direction and height permitting easy access to cavity and control area.
	Before using the your oven first time, oven should be operated with the water during 10 minute and then used.
	If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.
	The microwave oven has to be positioned so that plug is accessible.
	The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet.

⚠ WARNING (Oven function only) - Optional	
	WARNING: When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

	During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
	WARNING: Accessible parts may become hot during use. Young children should be kept away.
	A steam cleaner is not to be used.
	WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
	WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
	The temperature of accessible surfaces may be high when the appliance is operating.
	The door or the outer surface may get hot when the appliance is operating.
	Keep the appliance and its cord out of reach of children less than 8 years.

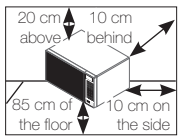
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★	This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
⊘	Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
⊘	Appliances are not intended to be operated by means of an external timer or separate remote-control system.

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.
For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

INSTALLING YOUR MICROWAVE OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safety bear the weight of the oven.



1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.

2. Remove all packing materials inside the oven.

3. Install the roller ring and turntable. Check that the turntable rotates freely. (Turntable type model only)

4. This microwave oven has to be positioned so that plug is accessible.

ME0113M1_XEU_DE68-04262A-01_EN.indd 6 2014-07-21 12:57:24

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
  For your personal safety, plug the cable into a proper AC earthed socket.
- Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings (Turntable type model only)

- **ALWAYS** ensure that the door seals are clean and the door closes properly.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

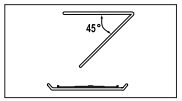
1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces of oven with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice in the oven and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

- **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:
  - Accumulate
  - Prevent the door from closing correctly

ME0113M1_XEU_DE68-04262A-01_EN.indd 7 2014-07-21 12:57:24

✎ **Clean** the microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

When cleaning the upper part inside the cavity, it will be convenient to turn heater downward by 45 ° and clean it. (Swing heater model only)



STORING AND REPAIRING YOUR MICROWAVE OVEN

A few simple precautions should be taken when storing or having your microwave oven serviced.

The oven must not be used if the door or door seals are damaged:

- Broken hinge
- Deteriorated seals
- Distorted or bent oven casing

Only a qualified microwave service technician should perform repair

☛ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- Unplug it from the wall socket
- Contact the nearest after-sales service centre

✎ If you wish to store your oven away temporarily, choose a dry, dustfree place. **Reason :** Dust and damp may adversely affect the working parts in the oven.

✎ This microwave oven is not intended for commercial use.

✎ The Light bulb should not be replaced in person for safety reasons. Please contact nearest authorised Samsung customer care centre to arrange for a qualified engineer to replace the bulb.

⚠ WARNING					
	Only qualified staff should be allowed to modify or repair the appliance.	✓	✓	✓	✓
	Do not heat liquids and other food in sealed containers for microwave function.	✓	✓	✓	✓
	For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓
	Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.	✓	✓	✓	✓
	This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓

ME0113M1_XEU_DE68-04262A-01_EN.indd 8 2014-07-21 12:57:26

	Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	✓	✓	✓	✓
	Do not pull or excessively bend or place heavy objecton the power cord.	✓	✓	✓	✓
	In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
	Do not touch the power plug with wet hands.	✓	✓	✓	✓
	Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
	Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	✓	✓	✓	✓
	Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
	Do not place the oven over a fragile object such as a sink or glass object.	✓	✓		
	Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓
	Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
	Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
	Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	

	Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	✓	✓	✓	✓
	Do not pour or directly spray water onto the oven.	✓	✓		
	Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
	Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
	Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	✓		✓	✓
	Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.	✓	✓	✓	✓
	WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions: • Immerse the scalded area in cold water for at least 10 minutes. • Cover with a clean, dry dressing. • Do not apply any creams, oils or lotions.	✓	✓	✓	✓
	Do not put the tray or rack in water shortly after cooking because it may cause breakage or damage of the tray or rack.				✓

ME0113M1_XEU_DE68-04262A-01_EN.indd 9 2014-07-21 12:57:29

	Do not operate the microwave oven for deep fat frying because the oil temperature cannot be controlled. This could result in a sudden boil over of the hot liquid.	✓			✓

	⚠ CAUTION				
	Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags. Reason: Electric arcing or sparking may occur and may damage the oven.	✓		✓	✓
	Do not use your microwave oven to dry papers or clothes.	✓		✓	✓
	Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
	Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		
	Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.			✓	✓
	Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	✓		✓	
	Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			✓	
	Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			✓	
	Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.			✓	
	Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.	✓			✓
	Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)	✓		✓	
	Take care when connecting other electrical appliances to sockets near the oven.	✓	✓	✓	

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.(MICROWAVE FUNCTION ONLY)

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

(1) door (bent)

(2) door hinges (broken or loose)

(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

ME0113M1_XEU_DE68-04262A-01_EN.indd 10 2014-07-21 12:57:30

Samsung will charge a repair fee for replacing an accessory or repairing a cosmetic defect if the damage to the unit and/or damage to or loss of the accessory was caused by the customer. Items this stipulation covers include:

(a) A Dented, Scratched, or Broken Door, Handle, Out-Panel, or Control Panel.

(b) A Broken or missing Tray, Guide Roller, Coupler, or Wire Rack.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.



CORRECT DISPOSAL OF THIS PRODUCT (WASTE ELECTRICAL & ELECTRONIC EQUIPMENT)

(Applicable in countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources.
Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling.
Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.

INSTALLATION & WIRING INSTRUCTIONS

IMPORTANT NOTE :

The mains lead on this equipment is supplied with a moulded plug incorporating a fuse.
The value of the fuse is indicated on the pin face of the plug and, if it requires replacing, a fuse approved to BS1363 of the same rating must be used.
Never use the plug with the fuse cover omitted if the cover is detachable. If a replacement fuse cover is required, it must be of the same colour as the pin face of the plug.
Replacement covers are available from your Dealer. If the fitted plug is not suitable for the power points in your house or the cable is not long enough to reach a power point, you should obtain a suitable safety approved extension lead or consult your Dealer for assistance. However, if there is no alternative to cutting off the plug, remove the fuse and then safely dispose of the plug. Do not connect the plug to a mains socket, as there is a risk of shock hazard from the bared flexible cord.

WIRING INSTRUCTIONS

WARNING THIS APPLIANCE MUST BE EARTHED.

This appliance must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock providing an escape wire for the electric current. The appliance is equipped with a mains lead which includes an earth wire for connecting to the earth terminal of your mains plug. The plug must be plugged into a socket that is properly installed and earthed.

The wires in this mains lead are coloured in accordance with the following code:

- Green and yellow : Earth
- Blue : Neutral
- Brown : Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings indentifying the terminals in your plug, proceed as follows.

Connect the green and yellow wire to the terminal in the plug marked with the letter E or the earth symbol (⏚) or coloured green or green-and-yellow.

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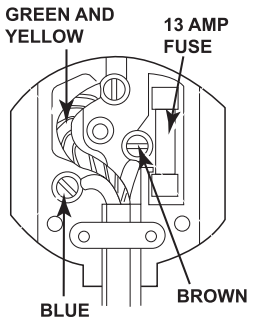
Connect the blue wire to the terminal marked with the letter N or coloured black.

Consult a qualified electrician or service technician if in doubt about any of these instructions.

The manufacturer of this oven will not accept any liability for damage to persons or material for non observance of these requirements.

There are no user-serviceable parts inside the oven and if the mains lead of this appliance is damaged, it must only be replaced by qualified service personnel approved by the manufacturer because special tools are required.

WARNING **WARNING :** Ensure that the plug and power cord are not damaged before use. If you have any reason to remove the moulded plug from this appliance, immediately remove the fuse and dispose of the plug.
Do not connect the plug to a mains socket under any circumstances as there is a danger of electric shock.



WARNING **CIRCUITS :** Your microwave oven should be operated on a separate circuit from other appliances. Failure to do this may cause the circuit breaker to trip, the fuse to blow, or the food to cook more slowly.

COOKING INSTRUCTIONS ON FOOD PACKAGING

Microwave Symbols

On the front of your oven there is a microwave oven symbol, as shown below.
This symbol has been introduced for your benefit when cooking or reheating packaged food.



Packaged food is also, increasingly, using a microwave symbol similar to the one below. When you see this



Symbol on food packaging, cooking instructions are based on either the IEC Power Output Rating, or the Reheating Categories A, B, C, D or E.

ME0113M1_XEU_DE68-04262A-01_EN.indd 12 2014-07-21 12:57:31

COOKING INSTRUCTIONS

The IEC Power Output rating is an internationally standardised rating, so all microwave manufacturers now use the same method of measuring power output.
If food packaging gives cooking instructions based on IEC Power ratings, set cooking times according to the IEC Power of your oven.

For example :
If the cooking instructions are based on a 650 W oven, then you will need to reduce some cooking time for the ME0113M1 (1000 W).
Ready meals are now very convenient and popular. These are meals which are already prepared and cooked by the food manufacturer, and then frozen, chilled or vacuum sealed for long life.
Increasingly, heating times for such ready meals are being based on the Heating Categories A, B, C, D and E.
On this instance, simply match the heating category of your oven to the instructions on the food package, and set your timer accordingly.

For example :
If the heating instructions are 3 minutes on HIGH for a D category oven, then you will need to set your timer for less than 3 minutes on HIGH for the ME0113M1 (E category).

Always remember that cooking instructions are intended only as a guide. If you have followed the instructions and the food is still not piping hot throughout, simply return it to the oven and cook it until it is.

quick look-up guide

If you want to cook some food.

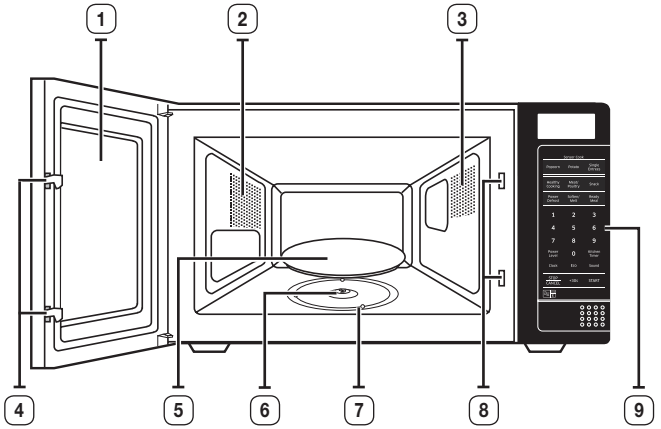
+30s	**1.** Place the food in the oven. Press the **+30s** button.
START	**2.** Press the **START** button. **Result:** When cooking has finished, the oven will display "End" and beep 4 times. The current time is displayed again. The oven will then beep one time per minute.

If you want to add an extra 30 seconds.

+30s	Press the **+30s** button one or more times for each extra 30 seconds that you wish to add.

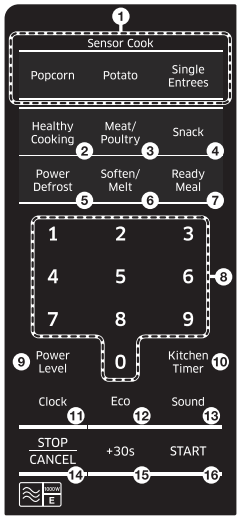
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OVEN



1. DOOR
2. VENTILATION HOLES
3. LIGHT
4. DOOR LATCHES
5. TURNTABLE
6. COUPLER
7. ROLLER RING
8. SAFETY INTERLOCK HOLES
9. CONTROL PANEL

CONTROL PANEL

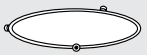
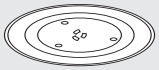


1. SENSOR COOK BUTTON
2. HEALTHY COOKING BUTTON
3. MEAT/POULTRY BUTTON
4. SNACK BUTTON
5. POWER DEFROST BUTTON
6. SOFTEN/MELT BUTTON
7. READY MEAL BUTTON
8. NUMBER BUTTON
9. POWER LEVEL BUTTON
10. KITCHEN TIMER BUTTON
11. CLOCK BUTTON
12. ECO BUTTON
13. SOUND BUTTON
14. STOP/CANCEL BUTTON
15. +30s BUTTON
16. START BUTTON

ME0113M1_XEU_DE68-04262A-01_EN.indd 14 2014-07-21 12:57:32

ACCESSORIES

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

	**1. Roller ring**, to be placed in the centre of the oven. **Purpose:** The roller ring supports the turntable.
	**2. Turntable**, to be placed on the roller ring with the centre fitting on to the coupler. **Purpose:** The turntable serves as the main cooking surface; it can be easily removed for cleaning.

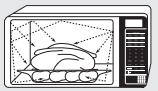
HOW A MICROWAVE OVEN WORKS

Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- Defrost
- Reheat
- Cook

Cooking principle.



1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (refrigerated or not)

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre.
- The same temperature throughout the food.

ME0113M1_XEU_DE68-04262A-01_EN.indd 15 2014-07-21 12:57:32

CHECKING THAT YOUR OVEN IS OPERATING CORRECTLY

The following simple procedure enables you to check that your oven is working correctly at all times.
Open the oven door by pushing the push button on the bottom side of the control panel. Place a glass of water on the turntable. Then, close the door.

1 2 3 4 5 6 7 8 9 0	**1.** Press the **Number** button to enter operating time. (4 to 5 minutes)
START	**2.** Press the **START** button. **Result:** The oven light comes on and the turntable starts rotating. 1) Cooking starts and when it has finished the oven beeps 4 times. 2) The end reminder signal will beep 1 times (once every minute). 3) The current time is displayed again.

The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum is used, the water takes longer to boil.

SETTING THE TIME

Your microwave oven has an inbuilt clock. When power is supplied, “12:00” is automatically displayed on the display.
Please set the current time.

- When you first install your microwave oven
- After a power failure

Do not forget to reset the clock when you switch to and from summer and winter time.

Clock	**1.** Press the **Clock** button.
5 0 0	**2.** Use the **Number** buttons to enter the current time. You must press at least three numbers to set the clock. If the current time is 5:00 enter 5, 0, 0.
START	**3.** Press **START** button.

If there is a power interruption, you will need to reset the clock. You can check the current time while cooking is in progress by pressing the **Clock** button.

ME0113M1_XEU_DE68-04262A-01_EN.indd 16 2014-07-21 12:57:33

SETTING COOKING TIMES & POWER LEVELS

Power Level	Your microwave allows you to set up to two different stages of cooking, each with its own time length and power level. The **Power Level** button lets you control the heating intensity from Warm (1) to High (10).

ONE-STAGE COOKING

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set to High. If you want to set the power to any other level, you must set it using the **Power Level** button.

Some recipes require different stages of cooking at different temperatures. You can set multiple stages of cooking with your microwave.

2 0 0 0	**1.** Use the **Number** buttons to set a cooking time. You can set a time from one second to 99 minutes, 99 seconds. To set a time over one minute, enter the seconds too. **For example, to set 20 minutes, enter 2, 0, 0, 0.**
Power Level 1 2 3 4 5 6 7 8 9 0	**2.** If you want to set the power level to something other than High, press the **Power Level** button, then use the **Number** buttons to enter a power level. Power Levels 0 = PL:0 — 0 % (No power) 1 = PL:10 — 10 % (Warm) 2 = PL:20 — 20 % (Defrost) 3 = PL:30 — 30 % (Low) 4 = PL:40 — 40 % (Medium low) 5 = PL:50 — 50 % (Medium) 6 = PL:60 — 60 % (Simmer) 7 = PL:70 — 70 % (Medium high) 8 = PL:80 — 80 % (Reheat) 9 = PL:90 — 90 % (Sauté) 10 = PL:Hi — 100 % (High)
START STOP CANCEL	**3.** Press the **START** button to begin cooking. If you want to change the power level, press **STOP/CANCEL** before you press **START**, and re-enter all of the instructions.

MULTI-STAGE COOKING

1 2 3 4 5 6 7 8 9 0	**1.** If you want to set the Multi-Stage, Use the **Number** buttons to set a second cooking time after follow steps 1 and 2 in the “One-Stage Cooking” section on this page.
Power Level 1 2 3 4 5 6 7 8 9 0	**2.** Press the **Power Level** button, then use the **Number** buttons to set the power level of the second stage of cooking.
START	**3.** Press **START** button to begin cooking.

When entering more than one cooking stage, the **Power Level** button must be pressed before the second cooking stage can be entered.

You can check the Power Level while cooking is in progress by pressing the **Power Level** button.

USING THE +30S BUTTON

You can increase the cooking time by pressing the +30s button once for each 30 seconds to be added.

+30s	**1.** Press the **+30s** button once for each 30 seconds to be added.
START	**2.** Press the **START** button.

Add 30 seconds to a program in progress by pressing the **+30s** button for each 30 seconds you want to add.

ME0113M1_XEU_DE68-04262A-01_EN.indd 17 2014-07-21 12:57:33

STOPPING THE COOKING

You can stop cooking at any time so that you can:

- Check the food
- Turn the food over or stir it
- Leave it to stand

To stop the cooking...	Then...
Temporarily	Temporarily : Open the door or Press the **STOP/CANCEL** button once. **Result:** Cooking stops. To resume cooking, close the door again and press the **START** button.
Completely	Completely : Press the **STOP/CANCEL** button once. **Result:** Cooking stops. If you wish to cancel the cooking settings, press the **STOP/CANCEL** button again.

SETTING THE ENERGY SAVE MODE

The oven has an energy save mode.

Eco	• Press the **Eco** button. **Result:** Display off. • To remove energy save mode, open the door or press the **Eco** button and then display shows current time. The oven is ready for use.

Auto energy saving function
If you do not select any function when appliance is in the middle of setting or operating with temporary stop condition, function is canceled and clock will be displayed after 25 minutes.
Oven Lamp will be turned off after 5 minutes with door open condition.

USING THE SENSOR COOK FEATURES

A sensor in the microwave oven detects moisture released from food as it heats, and adjusts the cooking time accordingly.
Make sure microwave oven has been plugged in for at least 3 minutes.

Use microwave-safe dish with loose-fitting lid, or cover microwave-safe dish with plastic wrap.

Open the door. Place the food in the centre of the turntable. Close the door.

Sensor Cook Popcorn Potato Single Entrees	**1.** Press the **Sensor Cook** button corresponding to the food you are cooking.
START	**2.** Press the **START** button (Potato, for example). The display shows "0:00" and your microwave oven will begin cooking.

If you want to check the current time while cooking is in progress, press the **Clock** button.

Food	Serving Size	Instructions
Popcorn	85-100 g 1 package	Use only one microwave popcorn bag at a time. Be careful when removing the heated bag from the oven and opening it. Let the oven cool for at least 5 minutes before using it again.
Potato	1-6 ea	Pierce each potato several times with a fork. Place on the turntable in a spoke-like fashion. After cooking, let the potatoes stand for 3-5 minutes. Let the oven cool for at least 5 minutes before using it again.
Single Entrees	220-440 g	Remove food from outer wrapping and follow box instructions for covering and standing. Let oven cool for at least 5 minutes before using again.

ME0113M1_XEU_DE68-04262A-01_EN.indd 18 2014-07-21 12:57:34

USING THE HEALTHY COOKING FEATURES

The **Healthy Cooking** features has 9 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

Use only recipients that are microwave-safe.

Open the door. Place the food in the centre of the turntable. Close the door.

Healthy Cooking	**1.** Select the type of food that you are cooking by pressing the **Healthy Cooking** button one or more times. (Refer to the Healthy Cooking Table).
START	**2.** Press the **START** button. **Result:** Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 times (once every minute). 3) The current time is displayed again.

Use oven gloves when taking out food.

Code/Food	Serving Size	Instructions
1 Broccoli Florets	250 g	Rinse and clean fresh broccoli and prepare florets. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
2 Carrots	250 g	Rinse and clean carrots and prepare even slices. Put them evenly into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
3 Green Beans	250 g	Rinse and clean green beans. Put them evenly into a glass bowl with lid. Add 30 ml (1 tablespoon) water when cooking 250 g. Put bowl in the centre of turntable. Cook covered. Stir after cooking. Stand for 1-2 minutes.
4 Peeled Potatoes	250 g	Wash and peel the potatoes and cut into a similar size. Put them into a glass bowl with lid. Add 45-60 ml (3-4 tablespoons) water. Put bowl in the centre of turntable. Cook covered. Stand for 2-3 minutes.
5 Brown Rice	250 g	Use a large glass ovenware dish with lid. Add double quantity of cold water (500 ml). Cook covered. Stir before standing time and add salt and herbs. Stand for 5-10 minutes.
6 Wholemeal Macaroni	250 g	Use a large glass ovenware dish with lid. Add 1 L hot boiling water, a pinch of salt and stir well. Cook uncovered. Stir before standing time and drain thoroughly afterwards. Stand for 1-3 minutes.
7 Fresh Fish Fillets	300 g	Rinse fish and put on a ceramic plate, add 1 tablespoon lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
8 Fresh Salmon Fillets	300 g	Rinse fish and put on a ceramic plate, add 1 tablespoon lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.
9 Fresh Prawns	250 g	Rinse prawns on a ceramic plate, add 1 tablespoon lemon juice. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 1-2 minutes.

ME0113M1_XEU_DE68-04262A-01_EN.indd 19 2014-07-21 12:57:34

USING THE MEAT/POULTRY FEATURES

The **Meat/Poultry** features has 5 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

Open the door. Place the food in the centre of the turntable. Close the door.

Meat/ Poultry	**1.** Select the type of food that you are cooking by pressing the **Meat/Poultry** button one or more times. (Refer to the Meat/ Poultry table).
1 2 3 4 5 6 7 8 9 0	**2.** Press the **Number 1** or **2**, **3** button to select the serving size you want. (Refer to the Meat/Poultry Table).
START	**3.** Press the **START** button. **Result:** Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 times (once every minute). 3) The current time is displayed again.

The following table presents the **Meat/Poultry** auto reheat programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.

Code/Food	Serving Size	Instructions
1 Chicken Breasts	1 Serving (300 g)	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
2 Turkey Breasts	1 Serving (300 g)	Rinse pieces and put on a ceramic plate. Cover with microwave cling film. Pierce film. Put dish on turntable. Stand for 2 minutes.
3 Meatball	1 Serving	**Ingredients for meatball.** 450 g ground beef, ¼ cup chopped onion, 1 egg beaten, 1 teaspoon salt, ¼ teaspoon pepper and 2 tablespoons water. Combine all ingredients and mix well. Shape into 20 meat balls(each Ø25 mm). Place meat balls in utensil. Cover with microwave cling wrap turning back one corner of the wrap by about 50 mm to vent. Cook. After cooking, stand meat balls for 5 minutes. Serve.
4 Ham Omelet	1 Serving	**Ingredients for omelet.** 3 med. sized eggs, 1 tomato, 30 g chopped ham, 2 tablespoons milk, herbs & Spices. Beat eggs, add ham, 2 tablespoons milk, herbs and spices. Cut tomato for cubes add to mix plus 50 g grated cheese. After oven beeps, stir well and press start to continue. After cooking stand for 2 min. Serve.
5 Bacon	1 Serving (100-125 g) 2 Servings (200-225 g) 3 Servings (300-325 g)	Select fresh bacon rashers from your butcher, deli or supermarket. Place on the absorbent paper towel on microwave safe plate or Pyrex dish and cover with another piece of paper towel and cook. Serve.

ME0113M1_XEU_DE68-04262A-01_EN.indd 20 2014-07-21 12:57:35

USING THE SNACK FEATURES

The **Snack** features has 9 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

Open the door. Place the food in the centre of the turntable. Close the door.

Snack	**1.** Select the type of food that you are cooking by pressing the **Snack** button one or more times. (Refer to the Snack Table).
1 2 3 4 5 6 7 8 9 0	**2.** Press the **Number 1** or **2**, **3**, **4** button to select the serving size you want. (Refer to the Snack Table).
START	**3.** Press the **START** button. **Result:** Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 times (once every minute). 3) The current time is displayed again.

The following table presents the **Snack** auto reheat programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.

Code/Food	Serving Size	Instructions
1 Casserole	1 Serving (220 g) 2 Servings (440 g) 3 Servings (660 g) 4 Servings (880 g)	Place refrigerated casserole in glass bowl. Cover the plate with a lid or vented plastic wrap. After cooking, stir the food once before serving. Stand for 1-2 minutes.
2 Frozen Chicken Wings	1 Serving (150-200 g) 2 Servings (200-250 g)	Place a paper towel on a plate and arrange the wings in a spoke-like fashion on the paper towel. Do not cover. Stand for 1-2 minutes.
3 Frozen Chicken Nuggets	1 Serving (100-150 g) 2 Servings (150-200 g)	Place a paper towel on a plate and arrange the nuggets in a spoke-like fashion on the paper towel. Do not cover. Stand for 1-2 minutes.
4 French Fries	1 Serving (100-150 g) 2 Servings (150-200 g)	Place two paper towels on a microwave-safe plate and arrange the French fries on the towels without letting them overlap. Blot the fries with additional paper towels after removing from the oven. Stand for 1-2 minutes.
5 Cheese Sticks	1 Serving (5-6 pcs) 2 Servings (7-10 pcs)	Place the cheese sticks on a plate in a spoke-like fashion. Do not cover Stand for 1-2 minutes.
6 Nacho	1 Serving	Place the nachos on a plate without letting them overlap. Sprinkle cheese evenly over them. **Contents:** 2 cups tortilla chips ⅓ cup grated cheese
7 Quiche	1 Serving (600 g)	This program is suitable for refrigerated quiche. Remove a package and put on the dish. Place on turntable in oven. After cooking, stand for 1-2 minutes.
8 Porridge	1 Serving (35 g) 2 Servings (70 g)	Place dry porridge oats and water or milk in a microwave safe bowl. Add 150 ml water or milk for 35 g and 300 ml water or milk for 70 g. Cook uncovered. After oven beeps, stir the oats well and press start to continue. After cooking, stir well and top with brown sugar or honey.
9 Potato Wedges	1 Serving (300-350 g) 2 Servings (400-450 g)	Wash normal sized potatoes and cut them into wedges. Brush with olive oil and spices. Place them with the cut side on the microwave safe plate. Stand for 1-2 minutes.

ME0113M1_XEU_DE68-04262A-01_EN.indd 21 2014-07-21 12:57:35

USING THE POWER DEFROST FEATURES

The **Power Defrost** features enable you to defrost meat, poultry, fish, bread and cake. The defrost time and power level are set automatically. You simply select the programme and the weight.

Use only containers that are microwave-safe.

Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.

Power Defrost	**1.** Select the type of food that you are cooking by pressing the **Power Defrost** button one or more times. (Refer to the Power Defrost table).
1 2 3 4 5 6 7 8 9 0	**2.** Select the weight by pressing the **Number** button as required. (Refer to the Power Defrost table). Meat, Poultry and Fish : 0.1 kg ~1.5 kg (Can be selected each 0.1 kg, Step 15) Bread/Cake : Can be selected 0.1 kg ~1.0 kg (Can be selected each 0.1 kg, Step 10)
START	**3.** Press the **START** button. **Result:** • Defrosting begins. • The oven beeps through defrosting to remind you to turn the food over.

The following table presents the various **Power Defrost** programmes, quantities and appropriate instructions.
Remove all kind of package material before defrosting. Place meat, poultry, fish and bread/cake on a flat glass dish or ceramic plate.

Code/Food	Serving Size	Instructions
1 Meat	0.1-1.5 kg	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops, minced meat. Stand for 20-60 minutes.
2 Poultry	0.1-1.5 kg	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions. Stand for 20-60 minutes.
3 Fish	0.1-1.5 kg	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets. Stand for 20-50 minutes.
4 Bread/Cake	0.1-1.0 kg	Put bread on a piece of kitchen paper and turn over, as soon as the oven beeps. Place cake on a ceramic plate and if possible, turn over, as soon as the oven beeps. (Oven keeps operating and is stopped, when you open the door.) This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping. Stand for 5-20 minutes.

ME0113M1_XEU_DE68-04262A-01_EN.indd 22 2014-07-21 12:57:35

USING THE SOFTEN/MELT FEATURES

The **Soften/Melt** features has 4 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

First, place the food in the centre of the turntable and close the door.

Soften/ Melt	**1.** Select the type of food that you are cooking by pressing the **Soften/Melt** button one or more times. (Refer to the Soften/ Melt table).
1 2 3 4 5 6 7 8 9 0	**2.** Press the **Number 1** or **2** button to select the serving size you want. (Refer to the Soften/Melt Table).
START	**3.** Press the **START** button. **Result:** Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 times (once every minute). 3) The current time is displayed again.

Use only recipients that are microwave-safe.

The following table presents the **Soften/Melt** programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.

Code/Food	Serving Size	Instructions
1 Melt Butter	1 Serving (50 g) 2 Servings (100 g)	Cut butter into 3 or 4 pieces and Put them on small glass bowl. Melt uncovered. Stir after cooking. Stand for 1-2 minutes.
2 Melt Dark Chocolate	1 Serving (50 g) 2 Servings (100 g)	Grate dark chocolate and put in small glass bowl. Melt uncovered. Stir after melting. Stand for 1-2 minutes.
3 Melt Sugar	1 Serving (25 g) 2 Servings (50 g)	Put sugar on small glass bowl. Add 10 ml water for 25 g and add 20 ml water for 50 g. Melt uncovered. Take out carefully, use oven gloves! Use spoon or fork and pour caramel decorations on baking paper. Let stand for 10 minutes until dry and remove from paper.
4 Soften Butter	1 Serving (50 g) 2 Servings (100 g)	Cut butter into 3 or 4 pieces and Put them in small glass bowl. Soften uncovered. Stand for 1-2 minutes.

ME0113M1_XEU_DE68-04262A-01_EN.indd 23 2014-07-21 12:57:36

USING THE READY MEAL FEATURES

The **Ready Meal** features has 4 pre-programmed cooking times. You do not need to set either the cooking times or the power level.

First, place the food in the centre of the turntable and close the door.

Ready Meal	**1.** Select the type of food that you are cooking by pressing the **Ready Meal** button one or more times. (Refer to the Ready Meals table).
START	**2.** Press the **START** button. **Result:** Cooking starts. When it has finished. 1) The oven beeps 4 times. 2) The end reminder signal will beep 1 times (once every minute). 3) The current time is displayed again.

The following table presents the **Ready Meal** auto reheat programmes, quantities and appropriate instructions. Those programmes are running with microwave energy only.

Code/Food	Serving Size	Instructions
1 Chilled Ready Meal	300-350 g	Put meal on a ceramic plate and cover with microwave cling film or follow the package instructions for covering and letting stand. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
2 Chilled Ready Meal	400-450 g	
3 Frozen Ready Meal	300-350 g	
4 Frozen Ready Meal	400-450 g	

USING THE KITCHEN TIMER FEATURES

You can use timer function with Kitchen Timer button.

Kitchen Timer	**1.** Press the **Kitchen Timer** button.
1 2 3 4 5 6 7 8 9 0	**2.** Set the Kitchen time by pressing the **Number** button.
START	**3.** Press the **START** button to begin Kitchen Timer Function. **Result:** The display counts down and beeps when the time has elapsed.

The Microwave does not turn on when the kitchen timer is used.

USING THE CHILD LOCK FEATURES

Your microwave oven is fitted with a special child lock programme, which enables the oven to be “locked” so that children or anyone unfamiliar with it cannot operate it accidentally.

STOP / CANCEL	**1.** Press the **STOP/CANCEL** button for 3 seconds. **Result:** • The oven is locked (no functions can be selected). • The display shows “Loc” after you press any button.
STOP / CANCEL	**2.** To unlock the oven, press the **STOP/CANCEL** button again for 3 seconds. **Result:** The oven can be used normally.

ME0113M1_XEU_DE68-04262A-01_EN.indd 24 2014-07-21 12:57:37

SWITCHING THE BEEPER OFF

You can switch the beeper off whenever you want.

Sound	**1.** Press the **Sound** button.
1 2 3 4 5 6 7 8 9 0	**2.** Press the **Number 1** or **2** button. 1: Volume On and The display shows “ON”. 2: Volume Off and The display shows “OFF”.
START	**3.** Press **START** button. The display returns to the time of day. **Result:** • When Beep on : The oven operates with the beeper on. • When Beep off : The oven does not beep each time you press a button.

cookware guide

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.
Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-safe	Comments
Aluminum foil	✓ ✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	✓	Do not preheat for more than 8 minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.

(continued)

ME0113M1_XEU_DE68-04262A-01_EN.indd 25 2014-07-21 12:57:37

Cookware	Microwave-safe	Comments
Glassware		
• Oven-to-tableware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ **: Recommended** ✓✗ **: Use caution** ✗ **: Unsafe**

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:
Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

Covering during cooking
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times
After cooking is over food the standing time is important to allow the temperature to even out within the food.

ME0113M1_XEU_DE68-04262A-01_EN.indd 26 2014-07-21 12:57:37

Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Serving Size	Power	Time (min.)
Spinach	150 g	60 %	5-6
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Broccoli	300 g	60 %	8-9
	Instructions Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
Peas	300 g	60 %	7-8
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Green Beans	300 g	60 %	7½-8½
	Instructions Add 30 ml (2 tbsp) cold water. Stand for 2-3 minutes.		
Mixed Vegetables (Carrots/Peas/ Corn)	300 g	60 %	7-8
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		
Mixed Vegetables (Chinese Style)	300 g	60 %	7½-8½
	Instructions Add 15 ml (1 tbsp) cold water. Stand for 2-3 minutes.		

Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking.
Cover during a standing time of 3 minutes.

Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

Food	Serving Size	Power	Time (min.)
Broccoli	250 g 500 g	100 %	4-5 7-8
	Instructions Prepare even sized florets. Arrange the stems to the centre. Stand for 3 minutes.		
Brussels Sprouts	250 g	100 %	6-6½
	Instructions Add 60-75 ml (4-5 tbsp) water. Stand for 3 minutes.		
Carrots	250 g	100 %	4½-5
	Instructions Cut carrots into even sized slices. Stand for 3 minutes.		
Cauliflower	250 g 500 g	100 %	5-5½ 7½-8½
	Instructions Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre. Stand for 3 minutes.		
Courgettes	250 g	100 %	4-4½
	Instructions Cut courgettes into slices. Add 30 ml (2 tbsp) water or a knob of butter. Cook until just tender. Stand for 3 minutes.		
Egg Plants	250 g	100 %	3½-4
	Instructions Cut egg plants into small slices and sprinkle with 1 tbsp lemon juice. Stand for 3 minutes.		

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ME0113M1_XEU_DE68-04262A-01_EN.indd 27 2014-07-21 12:57:37

Food	Serving Size	Power	Time (min.)
Leeks	250 g	100 %	4-4½
	Instructions Cut leeks into thick slices. Stand for 3 minutes.		
Mushrooms	125 g 250 g	100 %	1½-2 2½-3
	Instructions Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving. Stand for 3 minutes.		
Onions	250 g	100 %	5-5½
	Instructions Cut onions into slices or halves. Add only 15 ml (1 tbsp) water. Stand for 3 minutes.		
Pepper	250 g	100 %	4½-5
	Instructions Cut pepper into small slices. Stand for 3 minutes.		
Potatoes	250 g 500 g	100 %	4-5 7-8
	Instructions Weigh the peeled potatoes and cut them into similar sized halves or quarters. Stand for 3 minutes.		
Turnip Cabbage	250 g	100 %	5½-6
	Instructions Cut turnip cabbage into small cubes. Stand for 3 minutes.		

Cooking Guide for rice and pasta

Rice: Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: the rice may not have absorbed all water after the cooking time is finished.

Pasta: Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Serving Size	Power	Time (min.)
White Rice (Parboiled)	250 g 375 g	100 %	15-16 17½-18½
	Instructions Add 500 ml cold water.(250 g), Add 750 ml cold water.(375 g) Stand for 5 minutes.		
Brown Rice (Parboiled)	250 g 375 g	100 %	20-21 22-23
	Instructions Add 500 ml cold water.(250 g), Add 750 ml cold water.(375 g) Stand for 5 minutes.		
Mixed Rice (Rice + Wild Rice)	250 g	100 %	16-17
	Instructions Add 500 ml cold water. Stand for 5 minutes.		
Mixed Corn (Rice + Grain)	250 g	100 %	17-18
	Instructions Add 400 ml cold water. Stand for 5 minutes.		
Pasta	250 g	100 %	10-11
	Instructions Add 1000 ml hot water. Stand for 5 minutes.		

ME0113M1_XEU_DE68-04262A-01_EN.indd 28 2014-07-21 12:57:37

REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.
Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20 °C or a chilled food with a temperature of about +5 to +7 °C.

Arranging and covering

Avoid reheating large items such as joint of meat – they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

Some foods can be reheated using 100 % (High) power while others should be reheated using 60 % (Simmer), 50 % (Medium) or even 30 % (Low).
Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).
Stir well or turn food over during reheating for best results. When possible, stir again before serving.
Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.
It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

When reheating food for the first time, it is helpful to make a note of the time taken – for future reference.
Always make sure that the reheated food is piping hot throughout.
Allow food to stand for a short time after reheating - to let the temperature even out.
The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.
Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

REHEATING BABY FOOD

BABY FOOD:
Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40 °C.

BABY MILK:
Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving ! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37 °C.

REMARK:

Baby food particularly needs to be checked carefully before serving to prevent burns.
Use the power levels and times in the next table as a guide lines for reheating.

Reheating Liquids and Food

Use the power levels and times in this table as a guide lines for reheating.

Food	Serving Size	Power	Time (min.)
Drinks (Coffee, Tea and Water)	150 ml (1 cup) 300 ml (2 cups) 450 ml (3 cups) 600 ml (4 cups)	100 %	1-1½ 2-2½ 3-3½ 3½-4
	Instructions Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well. Stand for 1-2 minutes.		
Soup (Chilled)	250 g 350 g 450 g 550 g	100 %	2½-3 3-3½ 3½-4 4½-5
	Instructions Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving. Stand for 2-3 minutes.		

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ME0113M1_XEU_DE68-04262A-01_EN.indd 29 2014-07-21 12:57:37

Food	Serving Size	Power	Time (min.)
Stew (Chilled)	350 g	60 %	4½-5½
	Instructions Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 2-3 minutes.		
Pasta with Sauce (Chilled)	350 g	60 %	3½-4½
	Instructions Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving. Stand for 3 minutes.		
Filled Pasta with Sauce (Chilled)	350 g	60 %	4-5
	Instructions Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving. Stand for 3 minutes.		
Plated Meal (Chilled)	350 g 450 g	60 %	4-6 5-7
	Instructions Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film. Stand for 3 minutes.		
Frozen Meal (Lasagne)	400 g	50 %	16½-17½
	Instructions Pierce film and put the frozen ready meal on turntable. Stand for 3-4 minutes.		

Reheating Baby Food and Milk

Use the power levels and times in this table as guide lines for reheating.

Food	Serving Size	Power	Time
Baby Food (Vegetables + Meat)	190 g	60 %	30 sec.
	Instructions Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby Porridge (Grain + Milk + Fruit)	190 g	60 %	20 sec.
	Instructions Empty into ceramic deep plate. Cook covered. Stir after cooking time. Before serving, stir well and check the temperature carefully. Stand for 2-3 minutes.		
Baby Milk	100 ml 200 ml	30 %	30-40 sec. 1 min. to 1 min. 10 sec.
	Instructions Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.		

ME0113M1_XEU_DE68-04262A-01_EN.indd 30 2014-07-21 12:57:37

DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible.
Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.
Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint: Flat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to - 20 °C, use the following table as a guide.

Food	Serving Size	Power	Time (min.)
Meat			
Minced Meat	250 g 500 g	20 %	6-7 9-12
Pork Steaks	250 g	20 %	5-7
	Instructions Place the meat on turntable. Shield thinner edges with aluminium foil. Turn over after half of defrosting time! Stand for 15-30 minutes.		
Poultry			
Chicken Pieces	500 g (2 pcs)	20 %	14-15
Whole Chicken	1200 g	20 %	32-34
	Instructions First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time! Stand for 15-60 minutes.		
Fish			
Fish Fillets	200 g	20 %	6-7
Whole Fish	400 g	20 %	11-13
	Instructions Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends of fillets and tail of whole fish with aluminium foil. Turn over after half of defrosting time! Stand for 10-25 minutes.		
Fruit			
Berries	300 g	20 %	6-7
	Instructions Spread fruit on a flat, round glass dish (with a large diameter). Stand for 5-10 minutes.		
Bread			
Bread Rolls (Each ca. 50 g)	2 pcs 4 pcs	20 %	1-1½ 2½-3
Toast/Sandwich	250 g	20 %	4-4½
German Bread (Wheat + Rye Flour)	500 g	20 %	7-9
	Instructions Arrange rolls in a circle or bread horizontally on kitchen paper in the middle of turntable. Turn over after half of defrosting time! Stand for 5-20 minutes.		

ME0113M1_XEU_DE68-04262A-01_EN.indd 31 2014-07-21 12:57:38

TIPS AND TRICKS

MELTING CRYSTALLIZED HONEY

Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 30 %, until honey is melted.

MELTING GELATINE

Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 30 %.
Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3½ to 4½ minutes using 90 %, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid.
Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 90 %.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids.
Stand on lid for 5 minutes.

COOKING PUDDING/ CUSTARD

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6½ to 7½ minutes using 90 %.
Stir several times well during cooking.

BROWNING ALMOND SLICES

Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3½ to 4½ minutes using 60 %.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

troubleshooting and error code

TROUBLESHOOTING

If you have any of the problems listed below try the solutions given.

This is normal.

- Condensation inside the oven.
- Air flow around the door and outer casing.
- Light reflection around the door and outer casing.
- Steam escaping from around the door or vents.

The oven does not start when you press the START button.

- Is the door completely closed?

The food is not cooked at all.

- Have you set the timer correctly and/or pressed the **START** button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

The food is either overcooked or undercooked.

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

The light bulb is not working.

- The Light bulb should not be replaced in person for safety reasons. Please contact nearest authorised Samsung customer care, to arrange for a qualified engineer to replace the bulb.

The oven causes interference with radios or televisions.

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal. To solve this problem, install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset. To solve this problem, disconnect the power plug and reconnect it. Reset the time.

Sparking and cracking occur inside the oven (arcing).

- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminum foil too close to the inside walls?

ME0113M1_XEU_DE68-04262A-01_EN.indd 32 2014-07-21 12:57:38

Smoke and bad smell when initial operating.

- It's a temporary condition by new component heating. Smoke and smell will disappear completely after 10 minutes operation.
  To remove smell more quickly, please operate microwave oven with putting lemon formation or lemon juice in the cabinet.

If the above guidelines do not enable you to solve the problem, then contact your local SAMSUNG customer service centre.
Please have the following information read;

- The model and serial numbers, normally printed on the rear of the oven
- Your warranty details
- A clear description of the problem

Then contact your local dealer or SAMSUNG aftersales service.

ERROR CODE

"SE" message indicates.

- Clean the keys and check if there is water on the surface around key. Turn off the microwave oven and try setting again. If it occurs again, call your local SAMSUNG Customer Care Centre.

"E-12, E-45" message indicates.

- The "E-12", "E-45" message is displayed when PH/Easy(Humidity) Sensor is Short and Wet. This error may occur because of the high humidity in the cavity when you operate the microwave oven once again shortly after the previous operation of microwave oven for some food is finished.
  In this case, turn off the microwave oven and let cool for at least 5 minutes. If this error occurs again, call your local SAMSUNG Customer Care Centre.

"Door" message indicates.

- The "Door" message is displayed when the user opens the door during PH/Easy(Humidity) Sensor operation. Cancel the present mode and restart from the beginning. If this error occurs again, call your local SAMSUNG Customer Care Centre.

For any codes not listed above, or if the suggested solution does not solve the problem, contact your local SAMSUNG Customer Care Centre.

technical specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model	ME0113M1
Power source	230 V ~ 50 Hz AC
Power consumption Microwave	 1500 W
Output power	100 W / 1000 W (IEC-705) - 240 V : 1000 W - 230 V : 950 W
Operating frequency	2450 MHz
Dimensions (W x H x D) Outside Oven cavity	 517 x 297 x 384 mm 357 x 255 x 357 mm
Volume	32 liter
Weight Net	 14 kg approx.

ME0113M1_XEU_DE68-04262A-01_EN.indd 33 2014-07-21 12:57:38

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QUESTIONS OR COMMENTS

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRIA	0800 - SAMSUNG (0800 - 7267864)	www.samsung.com/at/support
BELGIUM	02-201-24-18	www.samsung.com/be/support (Dutch) www.samsung.com/be_fr/support (French)
DENMARK	70 70 19 70	www.samsung.com/dk/support
FINLAND	030-6227 515	www.samsung.com/fi/support
FRANCE	01 48 63 00 00	www.samsung.com/fr/support
GERMANY	0180 6 SAMSUNG bzw. 0180 6 7267864* (*0,20 €/Anruf aus dem dt. Festnetz, aus dem Mobilfunk max. 0,60 €/Anruf)	www.samsung.com/de/support
ITALIA	800-SAMSUNG (800.7267864)	www.samsung.com/it/support
CYPRUS	8009 4000 only from landline, toll free	www.samsung.com/gr/support
GREECE	80111-SAMSUNG (80111 726 7864) only from land line (+30) 210 6897691 from mobile and land line	
LUXEMBURG	261 03 710	www.samsung.com/support
NETHERLANDS	0900-SAMSUNG (0900-7267864) (€ 0,10/Min)	www.samsung.com/nl/support
NORWAY	815 56480	www.samsung.com/no/support
PORTUGAL	808 20 7267	www.samsung.com/pt/support
SPAIN	0034902172678	www.samsung.com/es/support
SWEDEN	0771 726 7864 (SAMSUNG)	www.samsung.com/se/support
SWITZERLAND	0800 726 78 64 (0800-SAMSUNG)	www.samsung.com/ch/support (German) www.samsung.com/ch_fr/support (French)
UK	0330 SAMSUNG (7267864)	www.samsung.com/uk/support
EIRE	0818 717100	www.samsung.com/ie/support

DE68-04262A-01

ME0113M1_XEU_DE68-04262A-01_EN.indd 36 2014-07-21 12:57:38